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Mrs Fields Peanut Butter Oatmeal Ranch

Cookie Categories: Cookies

Yield: 42 servings $\frac{3}{4}$ c Whole wheat
flour $\frac{3}{4}$ c Flour

$\frac{1}{2}$ ts Baking powder 1 c Oats/old
fashioned or quick 1 c Light brown sugar
 $\frac{1}{2}$ c Butter; softened $\frac{1}{2}$ c Creamy
peanut butter $\frac{1}{4}$ c Honey

2 lg Eggs

2 ts Vanilla

1 c Raisins

1/2 c Sunflower seeds Preheat oven to 300°F. In a medium bowl combine flours, baking powder and oats. Mix well with a wire whisk and set aside. In a large bowl beat sugar and butter with an electric mixer at medium speed to form a grainy paste. Blend together the peanut butter, honey, eggs and vanilla. Scrape down sides of bowl. Add the flour mixture, raisins and sunflower seeds.

Blend at low speed just until combined. Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart.

Bake for 23-25 minutes until bottoms turn golden brown. Immediately transfer cookies with a spatula to a cool, flat surface.